

Donnington valley

SUNDAY ROAST MENU

STARTERS

Classic prawn cocktail
Forest mushroom soup,
sourdough toast

Tomato and vegetable terrine,
wild rocket and parmesan salad

Chicken liver parfait,
saint john's chutney

MAINS

Overnight roast sirloin of beef,
Yorkshire pudding, horseradish cream, seasonal vegetables,
roast potatoes, pan gravy

Baby roast Poussin,
sage and onion stuffing, bread sauce, seasonal vegetables,
roast potatoes, pan gravy

Whole roast fish of the day,
lemon butter, house salad

Rump of lamb,
basil mash, ratatouille, olive soil

Vegetable crumble,
blue cheese and brioche toast

DESSERTS

Apple and toffee crumble,
custard

Strawberry and white chocolate mille-feuille

Lemon Pannacotta meringue

Sticky toffee pudding,
clotted cream ice cream

3 Courses £35 per person including a gift for each booking

ALLERGEN INFORMATION

C - Celery, CR - Crustaceans, E - Egg, F - Fish, GL - Gluten, L - Lupin, M - Milk, MO - Molluscs, MU - Mustard, N - Nuts, P - Peanuts, SE - Sesame seeds, S - Soy, SU - Sulphites

Please let us know if you have any allergies or intolerance. Our dishes are made in a kitchen that handles all allergens.

Any additional allergen information is available on request, please discuss with your waiter.

A discretionary 10% service charge will be added to all bills, this service charge is shared amongst the whole team at Donnington Valley. All prices include value added Tax at the prevailing rate.